

# CAMP LOLL COMMISSARY HANDBOOK



BOY SCOUTS  
OF AMERICA®

CROSSROADS OF THE WEST COUNCIL

# HOUSEKEEPING ITEMS

## WELCOME TO CAMP...

Thank you for choosing our commissary program during your stay at camp. Our staff is here to help you - please let us know if we can be of any assistance to your troop.

## FOOD PICK-UP SCHEDULE...

Please pick up your food during the following times:

**Perishables:** Daily

**Breakfast:** 6:30 am

**Lunch:** 12 pm

**Dinner:** 4:45 pm

When you arrive at the commissary, please compare the items in your box with the items on this list. If anything is missing, notify the commissary staff immediately. Do not keep commissary boxes in your campsite, return them to the commissary when you pick-up the next meal's food.

# CAMP LOLL COMMISSARY MENU

	MONDAY	TUESDAY	HIKE DAY	IN-CAMP DAY	FRIDAY	SATURDAY
Breakfast		Pancakes Bacon Syrup/Butter Juice Mix Milk	Granola Bagel Juice Mix Milk	French toast Bacon Syrup/Butter Juice Mix Milk	Scrambled eggs Hashbrowns Sausage Juice Mix Milk	Sweet roll Cereal Juice Mix Milk
Lunch		Grilled cheese Tomato soup Crackers Canned peaches Cookies Punch	Cold cut sandwiches Peanut butter sandwich Granola bar Apple	Tacos (in a bag) -Fritos -Chili -Cheese Carrots Orange Punch	Hoagie sandwiches Chips Apples Punch	
Dinner	Beef stew Rolls Applesauce Dessert Milk	Chicken Mashed potatoes Corn Salad & dressing Smores Milk	Hot dogs Chili Chips Fruit Pudding Punch	Hamburgers -Bun -Hamburger patty -Tomato -Pickle -Lettuce Potatoes Cobbler Milk	Ham Mashed potatoes Green beans Salad & dressing Cookies Milk	

\* Gluten-free substitutions are available upon request. Fill out the allergy form at [www.utahscouts.org/allergy](http://www.utahscouts.org/allergy) two (2) weeks prior to arriving at camp with your specific requests.

# MONDAY'S MENU

## DINNER...

Stew  
Rolls & butter  
Applesauce  
Dessert  
Milk

## INSTRUCTIONS...

- Heat stew

## PER PERSON...

1 cup of stew  
2 rolls  
1 applesauce cup  
1 milk

# TUESDAY'S MENU

## BREAKFAST...

Pancakes  
Bacon  
Syrup/Butter  
Juice Mix  
Milk

## INSTRUCTIONS...

- Add water to pancake mix until batter is the right consistency for pouring
- Pre-heat griddle and put a small amount of oil on it
- Pour batter onto griddle
- Wait for bubbles to form on most of pancake, flip
- Cook until pancakes are light brown

## PER PERSON...

2 pancakes  
3 slices of bacon  
1 milk  
1 cup juice

## LUNCH...

Grilled cheese sandwiches  
Tomato soup  
Crackers  
Canned peaches  
Cookies  
Punch mix

## INSTRUCTIONS...

- Pour soup into pan, add one can of water per can of soup
- Heat soup
- Pre-heat griddle, butter bread on both sides, add cheese slice to bread
- Cook sandwiches on both sides

## PER PERSON...

2 cheese slices  
4 bread slices  
1 cup of soup  
3 cracker packets  
1/2 cup peaches  
1 cookie  
1 cup punch

## DINNER...

Chicken  
Mashed potatoes  
Corn  
Salad & dressing  
Smores  
Milk

## INSTRUCTIONS...

- For instant potatoes, add 2 parts boiling water to 1 part potato mix. Stir from edges of pot, inward
- Place dutch oven on fire and pre-heat
- Coat chicken with flour, and add chicken pieces to dutch oven. Fry until brown.
- Chicken can be boiled or cooked on griddle if unit does not have a dutch oven
- Heat corn separately

## PER PERSON...

1 chicken drum/thigh  
1 serving mashed potatoes  
1/3 cup of corn  
Salad & dressing  
1 milk  
Smore fixin's

# HIKE DAY MENU

## BREAKFAST...

Granola  
Bagel  
Juice Mix  
Milk

## PER PERSON...

1 cup granola  
1 bagel  
1 milk  
1 cup juice

## LUNCH...

1 cold-cut sandwich  
1 peanut butter & jelly sandwich  
Granola bar  
Apple

## PER PERSON...

2 cold-cuts  
4 bread slices  
1 granola bar  
1 apple  
1 cheese slice  
Mayo packet  
Mustard packet

## DINNER...

Hot dogs  
Chips  
Chili  
Fruit  
Pudding  
Punch

## INSTRUCTIONS...

- Cook hot dogs any way you like.
- Mix pudding using package directions.

## PER PERSON...

2 hot dogs  
2 hot dog buns  
1 package chips  
1/2 cup chili  
1 pudding cup  
2 cups punch

# IN-CAMP DAY MENU

## BREAKFAST...

French toast

- eggs (liquid)
- bread

Bacon

Syrup/butter

Juice Mix

Milk

## INSTRUCTIONS...

- Mix eggs
- Preheat griddle & frying pan
- Dip bread slices into egg mixture and cook on griddle
- Separate bacon strips and lay in pan

## PER PERSON...

3 bread slices  
3 slices of bacon  
1 milk  
1 cup juice

## LUNCH...

Tacos in a bag

- fritos
- chili
- cheese

Orange

Carrots

Punch mix

## INSTRUCTIONS...

- Heat chili
- Place Frito chips in foil-lined bags, crush slightly, open and place a serving of chili inside
- Add grated cheese
- Eat right out of the bag! (You may choose to eat on plate or in bowl)

## PER PERSON...

1 bag of chips  
1 cup of chili  
1 orange  
Carrots  
1 cup punch

## DINNER...

Hamburgers & fixin's

- bun
- hamburger patty
- tomato
- pickle
- lettuce

Fried potatoes

Cobbler

- cake mix
- canned fruit

Milk

## INSTRUCTIONS...

- Fry patties in hot frying pan
- Heat pork & beans
- Wash & slice tomatoes
- For cobbler: line dutch oven with foil. Add fruit, keeping juice for batter. Mix cake batter according to directions (use fruit juice instead of water). Cover fruit with batter. Close lid and cook on hot coals until batter is cooked.

## PER PERSON...

1 hamburger patty/bun  
1/4 tomato  
3 pickle chips  
1/4 cup of lettuce  
Fried potatoes  
1 milk

# FRIDAY'S MENU

## BREAKFAST...

Eggs (liquid)  
Hash browns  
Sausage  
Juice Mix  
Milk

## INSTRUCTIONS...

- Mix eggs with a little bit of milk and scramble
- Cook sausage & hash browns on griddle

## PER PERSON...

1 cup of eggs  
Hash browns  
2 sausage links  
1 milk  
1 cup juice

## LUNCH...

Hoagie sandwich  
• bun  
• cold cut meat  
• pickles  
• lettuce  
• mayo  
• mustard  
Chips  
Apple  
Punch mix

## PER PERSON...

1 hoagie bun  
3 cold cuts  
cheese  
pickles  
lettuce  
mayo, mustard  
1 bag chips  
1 apple  
1 cup punch

## DINNER...

Ham  
Mashed potatoes  
Green beans  
Salad & dressing  
Cookies  
Milk

## INSTRUCTIONS...

- For instant potatoes, add 2 parts boiling water to 1 part potato mix. Stir from edges of pot, inward
- Heat ham on skillet
- Heat green beans separately

## PER PERSON...

1 ham slice  
1 serving mashed potatoes and gravy  
Salad & dressing  
1/3 cup of green beans  
1 cookie  
1 milk



# SATURDAY'S MENU

## BREAKFAST...

Sweet roll

Cereal

Juice mix

Milk

## INSTRUCTIONS...

- The easiest one yet!

## PER PERSON...

Cereal

Sweet roll

1 milk

1 cup juice

## CHECK-OUT...

Please clean and return any borrowed cooking equipment to the commissary.

## THANK YOU...

We hope you've enjoyed your stay at camp. Please let us know how you enjoyed your commissary service. If there are suggestions, please write them on your end-of-the-week evaluation.

## DRIVE SAFE.